

Lunch Menu

Enjoy Tastings of Chef Mason's Hand-Crafted Sea Salt Cured Italian Meats 24

-Organically Raised on Terra Ridge Farm, New Paltz, NY-

Hand Selected New York State Artisan Cheeses 24

Combination of Our Sea Salt Cured Meats & New York Cheeses 29

Hudson Valley Gazpacho *Vegan, GF option, DF*

Topped with Garlic Sourdough Croutons **13**

Crispy Squash Blossoms *Vegan, GF, DF*

Sweet Corn Filling, Roasted Pepper Sauce **23**

Jumbo Shrimp Cocktail *DF, GF*

5 Shrimp, Horseradish, Marinated Cucumber **29**

General Tso's Cauliflower *V, DF*

Toasted Sesame Seeds, Garden Chives **18**

'Fish & Chips' *GF*

4 Housemade Zesty Ranch Potato Chips Topped
with Crème Fraiche & Ossetra Caviar **36**

6 East Coast Oysters on the Half Shell *GF, DF*

Champagne Mignonette & Horseradish Cocktail **30**

Deviled Eggs *GF, DF*

Topped with Crispy Prosciutto & French Chili Pepper **11**

Heirloom Tomato 'Carpaccio' *GF option, DF, Vegan*

Thinly Sliced Rise & Root Farm Heirloom Tomatoes

Basil Chimichurri, Pickled Onion, Grilled Ciabatta **18**

Fig & Goat Cheese Flatbread *N*

Dan's Fig & Red Wine Jam, Edgwick Farm Goat Cheese

Local Artisan Bacon, Arugula & Pistachios **19**

Salads

Salad Additions: Chicken 10 Jumbo Shrimp 15 Salmon 14 Filet Mignon 20 Tofu 10 Crab Cakes 19

Vegan Cobb *Vegan, GF, DF*

Organic Mixed Greens, Avocado, Grilled Asparagus

Chickpeas, Tomato, Cucumber, Tahini-Miso Dressing **22**

Niçoise Salad *GF, DF*

Olive Oil Poached Tuna, Olives, Potatoes, Capers, Egg

Cherry Tomatoes, French Beans, Local Lettuces, Vinaigrette **29**

Glenmere Salad *GF, N, V*

Rise & Root Farm Lettuces, Roasted Dagele Farm Beets

Chardonnay Vinaigrette, Walnuts, Edgwick Goat Cheese **19**

Chopped Caesar Salad

Fresh Romaine Lettuce, Seasoned Croutons, White Anchovy

Dan's Caesar Dressing, Shaved Parmigiano Reggiano **19**

Entrées & Pastas

Colossal Crab Cakes

Maine Peeky-Toe Crabmeat, Old Bay Aioli Sauce

Grilled Asparagus, Citrus-Red Pepper Slaw **36**

Grilled Campanelli Farm Chicken *GF*

Boneless Chicken Breast, Dagele Farm Sweet Corn Risotto

Roasted Peppers, Marinated Summer Squash **32**

Pan Seared Filet Mignon 'Caprese' *GF*

Sliced Local Heirloom Tomatoes, Our Handmade Mozzarella

Basil Pesto, 12 year Balsamic, Infused Olive Oil **42**

Gnocchi Pomodoro *GF*

Hand Rolled Gnocchi, Local Sungold Tomatoes

DOP San Marzano Tomatoes, Shaved Parmigiano Reggiano **27**

Sandwiches

(Choice of: Organic Mixed Greens, Steamed Vegetables, or Hand Cut Fries)

Glenmere Beef or Vegetarian Mushroom Burger

Mustard Aioli, House Pickles, Local White Cheddar

Sesame Seed Bun, Caramelized Dagele Farm Onions **20**

Pastrami Sandwich

House Smoked Pastrami, Pickles, Melted Swiss

Sauerkraut, Russian Dressing, Caraway Roll **22**

Mediterranean Wrap *V Option/GF Option*

Artichokes, Olives, Sundried Tomato Hummus

Cucumber, Organic Greens, Feta **20** Veggie **24** Chicken

Pesto Turkey Sandwich

Roasted Turkey Breast, Ciabatta Roll, Fresh Mozzarella

Red Pepper, Arugula, Basil-Sunflower Seed Pesto **23**

Fresh Maine Lobster Roll

House Baked Brioche Roll, Tarragon Mayo, Pickles

Shredded Lettuce, 1 Lobster per Order **Market Price**

Short Rib Grilled Cheese

Sourdough, Melted Cheddar, Arugula, Roasted Tomatoes **24**

ASK ABOUT OUR

Top Secret Burger Menu